

IN THE CLAIMS

No Claims are amended. No new Claims are added.

1-21(CANCELED).

22(PREVIOUSLY PRESENTED). A multiple-layer anti-transfer film, comprising:

- (a) a first polymeric substrate layer on a first surface of said film, said first substrate layer comprising an olefin-based polymer as a primary component thereof; and
- (b) a polymeric seal composite comprising about 50 weight percent to about 70 weight percent of said anti-transfer film, said seal composite comprising a polymeric, olefin-based anti-transfer layer, said anti-transfer layer having at least about 0.4 weight percent of an anti-transfer material generally dispersed through a thickness thereof, said anti-transfer layer, upon contact with a food product contained in a closed and sealed package, such closed and sealed package having an outer surface, an inner surface, and a product-receiving cavity disposed inwardly of such inner surface, wherein such food product has a tendency to deposit, by physical contact with such inner surface of such package, a visually obscuring food product component thereof, other than water condensation, on such inner surface of such package, and wherein such food product does not typically cause water condensation onto such inner surface of such package, being effective to attenuate the visually obscuring affect of the visually obscuring component,

said multiple-layer anti-transfer film bearing printing indicating contents defining dried food product having water activity of no more than 0.95.

23(PREVIOUSLY PRESENTED). A multiple layer anti-transfer film as in Claim 22 wherein said anti-transfer material is selected from the group consisting of primary alcohols having molecular weight greater than 200, polyethylene glycol, polypropylene glycol, glycerol, ethoxylated alcohols, glycerol monostearate, glycerol monooleate, esters of adipic acid, sorbitan monolaurate, sorbitan monooleate, ethoxylated sorbitan monolaurate, cocoamine, tallow amine, stearyl amine, ethoxylated stearyl amine, microcrystalline wax, carnauba wax, montan ester waxes, poly(dimethyl siloxane), and polyethylene having molecular weight less than 4000.

24(PREVIOUSLY PRESENTED). A multiple layer anti-transfer film as in Claim 22 wherein said seal composite comprises about 65 percent by weight to about 70 percent by weight of said coextruded film, and wherein said first substrate layer comprises about 27 percent by weight to about 20 percent by weight of said coextruded film.

25(PREVIOUSLY PRESENTED). A multiple layer anti-transfer film as in Claim 22 wherein said seal composite comprises about 50 percent by weight to about 55 percent by weight of said coextruded film, and wherein said first substrate layer comprises about 24 percent by weight to about 28 percent by weight of said coextruded film.

26(PREVIOUSLY PRESENTED). A multiple layer anti-transfer film as in Claim 22, said anti-transfer material being dispersed in said anti-transfer layer, and being operative to migrate from within said anti-transfer layer to an interior surface of said anti-transfer film.

27(PREVIOUSLY PRESENTED). A multiple layer anti-transfer film as in Claim 22 wherein said anti-transfer layer comprises ethylene vinyl acetate copolymer as a primary polymer.

28(PREVIOUSLY PRESENTED). A multiple layer anti-transfer film as in Claim 22 wherein a primary polymer in said anti-transfer layer comprises ethylene vinyl acetate copolymer and wherein said seal composite further comprises a second layer comprising a second different ethylene-based polymer and wherein said second layer of said seal composite is tougher than said anti-transfer layer.

29(PREVIOUSLY PRESENTED). A multiple layer anti-transfer film as in Claim 22 wherein said anti-transfer material is effective to attenuate a visually obscuring affect of at least one of fat and sugar at water activity of about 0.4 to about 0.95.

30(PREVIOUSLY PRESENTED). A multiple-layer anti-transfer film as in Claim 22 wherein said multiple layer anti-transfer film bears printing which indicates contents defining jerky product.

31(PREVIOUSLY PRESENTED). A multiple-layer anti-transfer film as in Claim 22 wherein said multiple layer anti-transfer film bears printing which indicates contents defining beef jerky product.

32(PREVIOUSLY PRESENTED). A multiple-layer anti-transfer film as in Claim 22, said multiple-layer anti-transfer film further comprising a layer of oxygen barrier material.

33(PREVIOUSLY PRESENTED). A multiple-layer anti-transfer film as in Claim 32 wherein said oxygen barrier material is selected from the group consisting of ethylene vinyl alcohol copolymer and vinylidene chloride copolymer.

34(PREVIOUSLY PRESENTED). A multiple-layer anti-transfer film as in Claim 22 wherein said anti-transfer film has a thickness of about 3.5 mils to about 8 mils.

35(PREVIOUSLY PRESENTED). A multiple-layer anti-transfer film as in Claim 22 wherein said second polymeric substrate layer comprises ethylene vinyl alcohol copolymer as said oxygen barrier material, said multiple-layer anti-transfer film further comprising a third polymeric substrate layer comprising a second oxygen barrier material, said second oxygen barrier material comprising vinylidene chloride copolymer.

36(PREVIOUSLY PRESENTED). A flexible multilayer, polymeric film for packaging jerky comprising:

- (a) a first polymeric layer, said first layer comprising a polymeric, olefin-based anti-transfer layer, said anti-transfer layer comprising at least about 0.4 weight percent of an anti-transfer material based upon the weight of said anti-transfer layer, said anti-transfer material being selected from the group consisting of primary alcohols having molecular weight greater than 200, polyethylene glycol, polypropylene glycol, glycerol, ethoxylated alcohols, glycerol monostearate, glycerol monooleate, esters of adipic acid, sorbitan monolaurate, sorbitan monooleate, ethoxylated sorbitan monolaurate, cocoamine, tallow amine, stearyl amine, ethoxylated stearyl amine, microcrystalline wax, carnauba wax, montan ester waxes, poly(dimethyl siloxane), and polyethylene having molecular weight less than 4000, said anti-transfer layer, upon contact with a food product contained in a closed and sealed package, such closed and sealed package having an outer surface, an inner surface, and a product-receiving cavity disposed inwardly of such inner surface, wherein such food product has a tendency to deposit, by physical contact with the film, a visually obscuring food product component other than water condensation on such inner surface of such package, and wherein such food product does not typically cause water condensation on such inner surface of such package, being effective to attenuate the visually obscuring affect of the visually obscuring food product component;
- (b) a second oxygen barrier layer; and
- (c) at least one additional polymeric layer; wherein said multilayer film has a first transparent clear viewing window portion and a second portion bearing information about a jerky product.

37(PREVIOUSLY PRESENTED). A film as in Claim 36, wherein said anti-transfer layer comprises at least one ethylene based polymer as a primary polymer.

38(PREVIOUSLY PRESENTED). A film as in Claim 36, wherein a primary polymer in said anti-transfer layer comprises ethylene vinyl acetate copolymer and wherein said film further comprises a second layer adjacent to said anti-transfer layer comprising a second different ethylene-based polymer.

39(PREVIOUSLY PRESENTED). A film as in Claim 36, wherein said anti-transfer material is effective to attenuate a visually obscuring affect of at least one of fat and sugar at water activity of about 0.4 to 0.95.

40(PREVIOUSLY PRESENTED). A film as in Claim 36, wherein said anti-transfer material is effective to attenuate a visually obscuring affect of at least one of fat and sugar at water activity of about 0.5 to about 0.8.

41(PREVIOUSLY PRESENTED). A film, as defined in Claim 36, wherein said film has a thickness from about 1.5 to 8 mils thick.

42(PREVIOUSLY PRESENTED). An anti-transfer film for reducing visually obscuring fat or sugar transfer to a surface of a transparent portion thereof comprising:

- (a) a first heat sealing surface layer adapted for food contact, said layer comprising at least one polyolefin, and
- (b) a second polymeric layer adjacent said first layer, and
- (c) a third layer bearing printing indicative of package comprising a dried, fat containing, food product having less than about 30 weight percent water content and selected from the group of jerky, dried beef, and a food product having a water activity less than 0.95;

wherein said first layer has on its surface distal from said second layer an anti-transfer material selected from the group consisting of a surfactant, a wax, a silicone and blends thereof.

43(PREVIOUSLY PRESENTED). A film, as defined in claim 42, wherein said anti-transfer material comprises a surfactant or blends thereof.

44(PREVIOUSLY PRESENTED). A film, as defined in claim 42, wherein said anti-transfer material comprises a wax or blends thereof.

45(PREVIOUSLY PRESENTED). A film, as defined in claim 42, wherein said anti-transfer material comprises a silicone or blends thereof.

46(PREVIOUSLY PRESENTED). A film, as defined in claim 42, wherein said anti-transfer material comprises a primary alcohol having a molecular weight greater than 200, polyethylene glycol, polypropylene glycol, glycerol, ethoxylated alcohol, glycerol monooleate, glycerol monostearate, esters of adipic acid, sorbitan monolaurate, sorbitan monostearate, ethoxylated sorbitan monolaurate, cocoamine, tallowamine, stearyl amine, ethoxylated stearyl amine, or blends thereof.

47(PREVIOUSLY PRESENTED). A film, as defined in claim 42, further comprising an ethylene vinyl alcohol copolymer or vinylidene chloride copolymer.

48(PREVIOUSLY PRESENTED). A film, as defined in claim 42, wherein said anti-transfer material is incorporated within said first layer.

49(PREVIOUSLY PRESENTED). A film, as defined in claim 42, wherein said anti-transfer material is incorporated within said second layer.

50(PREVIOUSLY PRESENTED). A film, as defined in claim 42, wherein said printing specifies jerky.